

# College of Agriculture, Phaltan

## Demonstration No.-1



**Demonstration on preparation of milk products. (Basundi)**

# **DEMONSTRATION NO.: 2**

**Demonstration on preparation of milk products  
(basundi).**

**Name of student:** - Nale Sameer Bhanudas.

**Registration No:** - CAP-2017/86

**Name of College:** - College of Agriculture, Phaltan.

**Name of Center:** - College of Agriculture, Phaltan.

**Date of Demonstration:** - 18/08/2020.

**Time of Demonstration:** - 11 AM.

**Venue of Demonstration:** - At the home of Mr. Bhanudas Nale.

At post: - Dudhebavi.

**Number of women's participated:** - 8

## **Teaching aids used: -**

- 1) Practical manual of AHDS - 353 Technology of milk and Milk products.
- 2) Guidance of subject matter specialist.

## **Material used -**

- 1) Milk (cow) - 2 lit.
- 2) Sugar - 300 gm.
- 3) Cardamom - 10 gm.
- 4) Cashew nut and almond - 10 gm.
- 5) Saffron - 50 mg.
- 6) Utensil vessel.
- 7) Big size spoon.

## **Introduction: -**

- **Definition of Basundi: -**

“Basundi is a heat desiccated, thickened milk dessert, having white to light caramel color, creamy consistency with soft textured of laves that are uniformly suspended throughout the product matrix.”

- Basundi is another sweet meat largely produced in the Maharashtra and Gujarat.
- Basundi has sweetish caramel Aroma.
- Basundi is consumed directly as desert it contain all the solids of milk in an appropriate two fold concentration plus additional sugar with high food and nutritive value.
- Basundi is garnished with spices nuts and condiments.

## **Chemical composition of Basundi: -**

<b>Sr. No.</b>	<b>Constituents</b>	<b>Average value (%)</b>
1	Moisture	52.6
2	Fat	11.6
3	Protein	9.6
4	Lactose	11.5
5	Ash	1.7
6	Sucrose	12.7

## **Objectives -**

- 1) To study the preparation of Basundi.
- 2) To increase the value of milk.
- 3) To gain economic stability in case of glut of milk by preparing value-added milk product Basundi.
- 4) To prepare partially desiccated sweet and milk (Basundi) for direct consumption.
- 5) To evaluate its quality.

## **Planning -**

- 1) I collected the information regarding preparation of Basundi.
- 2) After discussion with concern teacher I collected all the required material for preparation of Basundi.
- 3) After that I decided date time place.
- 4) Also I gave information about demonstration to all women's in village.

## **Conduction: -**

- 1) First I give information about Basundi preparation, its procedure and its market value to all women's.
- 2) Then I collected cow milk (2 litres) for preparation of Basundi.
- 3) After that I was heated the milk for 30 to 35 minutes until it thickened.
- 4) After 30 minutes I added sugar (300gm) in milk and stirred it continuously
- 5) Then I added cardamom (10 gram) cashew nut and almond (10 gram) in the milk
- 6) For become more thicken I was added khoa (200gm) in milk and stirred it continuously to make creamy consistency with soft textured and flakes
- 7) And lastly I added saffron (50mg) cooking caramel color.
- 8) Color changed from white to caramel yellow color and Basundi is ready to serve.
- 9) Final product Basundi is obtained.

## **Flowchart -**

Cow milk was taken and boiled it for 30 to 35 minutes and stirred it continuously.



After that sugar (300gm) was added in milk and stirred it continuously.



Then added cardamom (10 gram) cashew nut and almond (10 gram) in the milk to garnish it and stirred it continuously.



Milk became more thickened so that purpose I was added khoa (200 gram ) and stirred it to made creamy consistency with soft texture of flaks



Lastly I was added saffron (50mg) it to come caramel yellow color to milk



Milk became more thickened and color changed from white color to caramel yellow color



Final product is obtained is known as Basundi.

### **Precautions: -**

- 1) Take care while boiling the milk during heat concentration.
- 2) Select milk of good quality having fat and SNF ratio is 0:5:1:0.
- 3) Use all material of fresh quality.
- 4) Wash the vessels before conduction.

### **Observations: -**

- 1) Quantity of milk used: - 2 lit (Cow milk).
- 2) Quantity of Basundi obtained: - 1 lit.
- 3) Weight of sugar: - 300 gm.
- 4) Quantity of cardamom: - 10 gm.
- 5) Quantity of Almond and cashew nut: - 10 gm.
- 6) Quantity of Khoa: - 200 gm.

### Calculation: -

- Milk cost = 2 lit = 2  $\times$  25 Rs = 50 Rs.
- Almond, Cardamom and cashew nut = 10 Rs.
- Khoa (200 gm) = 40 Rs.
- Sugar = 10 Rs.

$$\begin{aligned}\text{Cost} &= 50+10+10+40. \\ &= 110 \text{ Rs.}\end{aligned}$$

### **Calculation of percent recovery B: C ratio**

$$\begin{aligned}\text{Benefit} &= \text{Price} - \text{Cost}. \\ &= 290-110.\end{aligned}$$

$$\text{Benefit} = 180 \text{ Rs.}$$

$$\begin{aligned}\text{B: C ratio} &= \text{Benefit} \div \text{Cost}. \\ &= 180 \div 110. \\ &= 1.97.\end{aligned}$$

$$\text{i.e.} = 2.$$

**B: C ratio is more than 1 hence product is profitable.**

### Judging quality of the product: -

- 1) Color: - Yellow caramel color.
- 2) Body and texture: - Soft textured flacks.
- 3) Flavor: - Pleasant and aromatic.

4) Taste: - Sweet.

### **Questions asked by women's: -**

**1) Which milk is most suitable for preparation of Basundi?**

Ans: - Buffalo milk.

**2) How much quantity of sugar should be added in Basundi?**

Ans: - 300 gram.

**3) To prepare Basundi, why milk is continuously stirred?**

Ans: - To make thicken consistency and avoiding milk burning there is need to stir milk continuously during preparation of Basundi.

**4) What is the price of Basundi in market (Sweet home)?**

Ans: - 500 gm Basundi = 290 Rs.

**5) Which ingredients are added in Basundi?**

Ans: - Cardamom, Cashew nut, Almond, Saffron, etc.

### **Woman's feedback: -**

- 1) They got practical knowledge of Basundi preparation and also got knowledge about precautions which should be taken during preparation of Basundi.
- 2) All women are aware from this demonstration and told me that they become satisfied by my demonstration.
- 3) Women's gave good support during demonstration.



### **Student comments: -**

- 1) Many women have participated in my demonstration.
- 2) I gained actual practical knowledge of preparation of Basundi.
- 3) Women have asked questions regarding the demonstration and I gave them satisfactory answers to their questions.

### **Follow up: -**

- 1) According to planning I have conducted the demonstration on preparation of Basundi.
- 2) In that I told women about how to prepare Basundi at home in low cost.
- 3) Finally I kept all the records such as number of women participated and their questions.